

## Celebrating Easter at The Cinnamon Club

Four courses with sharing sides  
for the table for £50 per person

Available at Lunch & Dinner  
from Monday 10<sup>th</sup> – Sunday 16<sup>th</sup> April 2017.

To maximise your dining experience,  
this menu must be ordered by each diner at your table

### Easter Cocktails

#### Easter Martini

Xolato chocolate gin, raspberry  
infused vermouth, lavender bitters  
£15.00

#### Nutty about Easter

Amaretto, vodka, cacao liqueur,  
with a Frangelico cream  
£11.00

#### Hot Cross Bunny

Bacardi Oro, spice liqueur,  
cinnamon, egg  
£10.50

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill.  
All gratuities are distributed to the entire team.

(v) Vegetarian  Contains gluten

Some of our dishes may contain or have been in contact with nuts,  
please let your server know of any allergies or dietary requirements.

### Starter

Okra filled with peanut and jaggery,  
curried yoghurt, green mango chutney (v)  
Kerala spiced seafood bisque flamed with brandy  
Tandoori breast of Anjou squab pigeon,  
chocolate chilli truffle and masala peanut  
Roast Kentish lamb fillet, anchovy and  
wild garlic chutney, oyster leaf pakora

### Middle Course

Green pea and potato cake, chickpea vermicelli chaat

### Main

Grilled kohlrabi layered with curried soya mince,  
pickled romanesco and achari sauce (v)  
Char-grilled halibut with bay leaf and pepper sauce, tomato rice  
Wild Spencer Gulf king prawns with mango  
coriander sauce, rice vermicelli  
Tandoori Norfolk chicken breast, pistachio korma sauce,  
saffron pomegranate pilau

### Sharing Sides for the table:

Black lentils | Cucumber raita with mint and cumin  
Pilau or steamed rice | Garlic or plain naan

### Pudding

Dark chocolate bomb, spiced passion fruit puree, thandai ice cream  
ABC – apple, blueberry & carom seed crumble,  
Madagascan vanilla ice cream  
Ice cream or sorbet selection  
Selection of Neal's Yard cheeses with quince chutney